



GEORGIA DEPARTMENT OF HUMAN RESOURCES

Food Service Establishment Inspection Report

Establishment Name: NCR Cafe
Address: 200 74 Hwy S, Ncr

City: Peachtree City **Time In:** 8:50 am **Time Out:** 10:00 am

Inspection Date: 4/29/2010 **CFSM:** Brenda Crawford

Purpose of Inspection: Routine: ☒ Follow-Up: ☐ Complaint: ☐
Preliminary: ☐ Other: ☐
Risk Type: 1 ☐ 2 ☒ 3 ☐ **Permit#:** 1-15681

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score
96
Grade
A
Date
12/16/09

Prior Score
99
Grade
A
Date
9/4/09

CURRENT SCORE	CURRENT GRADE
86	B
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/> <input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/> <input type="radio"/>
3	IN	OUT	NA	NO	Approved Source	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2A. Food stored covered	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/> <input type="radio"/>

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer Advisory-Subcategory 2	4 points
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/> <input type="radio"/>
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2	4 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>
7	IN	OUT	NA	NO	Highly Susceptible Populations	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>
8	IN	OUT	NA	NO	Chemicals	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A. Food additives: approved and properly used	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>
9	IN	OUT	NA	NO	Conformance with Approved Procedures	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/> <input type="radio"/>

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination			3 points	
	<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	<input checked="" type="radio"/>	14A. In-use utensils: Properly stored			<input checked="" type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input checked="" type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending			1 point	
	<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input type="radio"/>
16	OUT	Water, Plumbing and Waste			2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>
18	OUT	Pest and Animal Control			3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 4/29/2010 8:50:00 AM

Inspector (Signature): _____ **Follow-up:** Yes ☐ No ☒ **Follow-up Date:** _____

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment NCR Cafe	Permit 1-15681	Date InspectionDate2
Address 200 74 Hwy S, Ncr	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Grits	158	egg salad	40		
Oatmeal	155	cut tomatoes	38	4 comp sink quat	300ppm
Display Fruit	40	reach in freezer			
Display milk	41	reach in freezer			
makeline	39-41	WIC rice			
makeline interior	38	WIC sauce	37		
hot line chicken	140	Chicken parm	37		
eggs for omletts on ice	40	Raost	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S2	2-2D Do not use handwash sink for soiled utensil storage. wisk in front line hand sink reomved. Sink cleaned.
S6	6-2 Ensure a proper use by/discard by date is indicated on date labels. Date not to exceed 7 days of prep dates. Correct by 5/10/10
S12	12-A Repeat item: Ensure all food placed out for self service is located under proper sneeze guards or is individually wrapped. Exposed muffins on front line removed. Adjust counter top sneeze guard over grits and oatmeal to provide proper rotection. Lower and/or tilt sneeze guard. Adjusted on site.
S14	14-A Do not store knife between prep table and makeline cooler. Store clean and dry on clean surface. Corrected. 14-C Need to place coffee cups placed out for self service in enclosed dispenser, or leave in protective plastic sleeve. Corrected.
S17	17-C Need to clean small floor fan. Correct by 5/10/10

Person in Charge (Signature)

Date

Inspector (Signature)

Date 4/29/2010 8:50:00 AM

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Establishment NCR Cafe		Permit 1-15681	Date InspectionDate3
Address 200 74 Hwy S, Ncr		City/State Peachtree City, GA 30269	Zip Code 30269
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
Person in Charge (Signature)		Date	
Inspector (Signature)		Date 4/29/2010 8:50:00 AM	